

**PRESS RELEASE**



**DairiConcepts® Continues to Receive Accolades for Innovation in Food Technology**

*Company earns prestigious award from The Institute of Food Technologists and Food Tech for its innovative use of fermentation in Ascentra®*

SPRINGFIELD, Mo. (Sept. 27, 2018) – DairiConcepts, L.P, a dairy-based ingredients provider for the global food industry, today announced it has earned an Innovation Award at the 2018 Food Tech Summit & Expo for [Ascentra](#)— a natural, sodium-reducing flavor enhancer made from a proprietary, whole-milk based fermentation process. In addition to lowering sodium content by 25 to 50 percent, Ascentra enables a new and efficient way to obtain a wide range of flavor.

“Not only do consumers seek healthier options and natural ingredients, they want their food to taste great,” said Steve Arrick, Vice President and General Manager DairiConcepts. “With Ascentra, our customers have confidence their foods have unmatched flavor while knowing the natural fermentation process presents a clean label.”

The Food Tech Summit & Expo is an annual event, which brings together more than 12,000 food and beverage industry professionals from around the world to showcase their solutions, attend thought-provoking sessions and network with other professionals. Awarded by a distinguished panel of jurors from academia and industry professionals with expertise in food science and technology, the Innovation Award acts as an additional stamp of approval for Ascentra from the food industry, after also earning an innovation award from the American Society of Baking in February 2018.

“The 2018 Food Tech Summit Expo in Mexico showcases pioneering advancements in the field of food technology,” said IFT CEO Christie Tarantino-Dean. “This year, we’re proud to present DairiConcepts with the IFT Food Tech Summit Expo Innovation Award for their sodium-reducing flavor enhancer, Ascentra.”

For full details on the science behind Ascentra and how it can be applied to food products, see DairiConcepts’ [Whitepaper](#), and visit them at Booth 1622, at the Food Tech Summit Expo show in Mexico City, September 26 – 27, where delicious samples containing Ascentra will be available.

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## **About DairiConcepts**

DairiConcepts, L.P., a wholly-owned subsidiary of Dairy Farmers of America, Inc., is a leading USA provider of innovative, dairy-based ingredients for the global food industry, producing cheese and dairy powders and seasoning blends, concentrates, flavor enhancers and hard Italian cheeses. Utilizing proprietary methodologies, the company offers customization in the formulation and manufacturing of ingredients as well as export support. DairiConcepts is a preferred provider for food companies, food service providers, restaurant chains, and industrial ingredient and private label food manufacturers. The company also provides contract manufacturing services.

## **About Dairy Farmers of America**

Dairy Farmers of America is a national, farmer-owned dairy cooperative focusing on quality, innovation and the future of family dairies. While supporting and serving more than 14,500 family farmers, DFA works with some of the world's largest food companies to develop ingredients that satisfy their customers' cravings while staying committed to social responsibility and ethical farming. For more information, please visit [dfamilk.com](http://dfamilk.com).